

Ultimate Breakfast Round and Fruit

Servings:	1.00
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	Same Day Service

Ultimate Breakfast Round and Fruit

Nutrition Information

Calories	320.00	Protein	5.00g
Fat	6.00g	SaturatedFat	2.00g
Trans Fat	0.00g	Cholesterol	5.00mg
Carbohydrates	65.00g	Fiber	11.30g
Sugar	33.00g	Sodium	210.00mg
Iron	0.98mg	Vitamin C	4.80mg
Vitamin A	108.55IU	Calcium	29.57mg

Ingredients

1 Each ROUND BKFST UBR 140-2.5Z RICH

BAKE

HANDLING INSTRUCTIONS: 1. KEEP FROZEN AT 0°F (-18°C) UNTIL READY TO USE. DO NOT CONSUME RAW DOUGH. USE SAFE FOOD HANDLING PROCEDURES. 2. PAN FROZEN DOUGH 3 X 4 ON LINED SHEET PAN. 3. BAKE FROZEN DOUGH UNTIL EDGES ARE GOLDEN BROWN: FOR BEST RESULTS: BAKE IN CONVECTION OVEN AT 300°F (150°C), FOR APPROXIMATELY 12 - 14 MINUTES OR RACK OVEN AT 300°F (150°C), FOR APPROXIMATELY 12 - 14 MINUTES. CAN ALSO BE BAKED IN CONVECTION OVEN AT 350°F (175°C), 10 - 12 MINUTES, RACK OVEN AT 350°F (175°C), 10 - 12 MINUTES OR CONVENTIONAL OVEN AT 350°F (175°C) (MIDDLE RACK), FOR 14 - 16 MINUTES. FOR SQUARE SHAPED PRODUCT: PAN FROZEN DOUGH 6 X 8 ON LINED SHEET PAN. BAKE FROZEN DOUGH IN CONVECTION OVEN AT 300°F (150°C), FOR APPROXIMATELY 20 - 22 MINUTES OR RACK OVEN AT 300°F (150°C), FOR APPROXIMATELY 20 - 22 MINUTES. 4. REMOVE FROM OVEN AND COOL ON SHEET PAN.

1 Each APPLE GALA 100CT 40# MRKN

Preparation Instructions